

LIMITED RELEASE CHARDONNAY 2023



LOURENSFORD
ANNO 1700

THE HARVEST

The 2022/2023 season began with mild and dry conditions which had a crucial impact on grape quantity and quality. Drier conditions limited berry mass and subsequently yields, but also ensured outstanding quality. The cool ripening period aided early cultivars, and high-quality wines were prepared during this time. Late cultivars, which had to wait until after the rains to go to the cellar, presented us with various challenges. Despite these challenges, vineyards that were well managed handled the unfavourable conditions well and produced high-quality grapes.

The harvest dates were 16th of March 2023.

IN THE VINEYARD

The wine was made from a certified single vineyard block.

Altitude: 200m above sea level, and close to the Lourens River.

Age of vines: 18 years

Rootstock: Richter 110

Clones: CY95

Slopes: Situated on a slight Western facing slope

Row direction: South-West to North-East

Soil type: Situated on Tukulu and Chalky soil mix

ANALYSIS

Alcohol: 13.5 vol %

pH: 3.47

Total acid: 6.3 g/l

RS: 4.7 g/l

Closure: Hand selected quality cork

WINE INFORMATION

Cultivar: 100% Chardonnay

Wood: 30% of the wine was fermented in new Burgundian style wine barrels and 33% in 2nd fill barrels. 65% of the wine started fermentation in stainless steel tanks and moved to barrels halfway through the fermentation process, 35% of the wine went through spontaneous fermentation in a terracotta amphora and a polyethylene fermentation egg on some of the rocks from the terroir with a portion of whole berries added to the fermentation.

The wine spent 11 months on its primary lees with intermittent barrel rolling to stir up the lees and release the manno-proteins in the yeast cells that add flavour and structure to the final wine.

Bottles produced: 3300 (9 barrels)

TASTING NOTE

The wine has intense ripe pineapple and melon flavours on the nose. It is supported with white peach, apricot and hints of jasmine, lemongrass and ginger. Voluptuous butterscotch, orange peel, roasted cashew nuts and hints of vanilla flavours in the wine reminds of a wet pine forest floor in autumn. The wine has a brilliant linear acidity and dominant dense mineral core with layered sweetness and balanced acidity due to the natural fermentation. The roundness on the palate and a beautifully integrated texture with flavours of orange blossom and lemony zest supported by a creamy finish coats your mouth and make you want to spend more time in the presence of this big wine.

FOOD PAIRING

This powerful wine can be matched with strongly flavoured food like duck a l'orange and rich sauces like a walnut and hollandaise sauce, provided that it is not too lemony. It pairs particularly well with crayfish or smoked haddock in a creamy sauce. It is equally good with salmon or crab risottos.

Serve chilled but not too cold.



"A magnificent Estate utilising unique technology and reaping the benefits of global expertise and optimal terroir, the wines of Lourensford are becoming well recognised icons of true style and sophistication"